

## Sweet Spicy Salmon Rub

From Mel Oakes. I make double batch and keep in fridge.

### Ingredients

Combine:

2 Tbs brown sugar

1 Tbs chili powder

1 tsp ground cumin

1/8 tsp ground black pepper

1/8 tsp salt

1 Tbs olive oil

Brush each salmon fillet with 1/2 teaspoon of the oil, then coat each fillet with about 1/2 tablespoon of the spice mixture. Cook in oven or on grill.